BROOKSIDE VINEYARD COMPANY

TOUR GUIDE

. . . . WELCOME TO BROOKSIDE! . . . .

You are now entering the GUASTI CELLARS that were built in 1904. You are standing in the ramp that leads to the UNDERGROUND CELLAR which is the largest cellar of its type in California, 23 feet below the surface of the ground. The temperature does not fluctuate more than four degrees between summer and winter. ENJOY YOUR TOUR!

STATION № 1 — FLOR SHERRY ROOM

This is the FLOR SHERRY ROOM for the only FLOR SHERRY production in Southern California. Most of the barrels in this room contain wines that are under the FLOR YEAST action. This action transforms the malic acid to aldehydes which impart the beautiful Sherry aroma. First, the wines must be made, then introduced to this process. This takes a year's time. Then they are further blended and aged for as long as 12 to 14 years before being bottled.

THE WRITING ROOM

You may now tarry a while — and write cards to your friends. We will be happy to mail them for you.

STATION № 2 — UNDERGROUND CELLAR — BOTTLED-WINES AGING DEPT.

The cased wines you see here are going through what we term BOTTLE AGING. It is Brookside's policy to age their finer wines at least 6 to 12 months in the bottle before presenting them to the consumer. Most of the wines that you see stored here are in cork-finish bottles which are upside-down in the cases to keep the cork moist and tight at all times.

STATION № 3 — UNDERGROUND CELLAR — BARRELLED-WINE AGING DEPT.

This portion of the underground cellar is used for small oak-cooperage aging of ASSUMPTION ABBEY and VACHE brands of *dessert* wines. There are wines in here that have been aging from 15 to 17 years. Only our very finest wines eventually find their way down into this cellar for this long-aging period. Again, this is the only aging cellar of this nature in Southern California. BE OUR GUEST IN THE TASTING ROOM AND TASTE THESE FAMOUS WINES!

STATION № 4 — MAIN CELLAR — OAK CASKS

You are now in Brookside's ground-level aging and finishing cellar. You will be passing through an aisle with oak tanks on each side. These tanks are over 125 years old. They were made in Europe and were shipped to California via the dangerous route around the Horn of South America and up the Pacific Coast to Los Angeles. These tanks are used, primarily, for the aging of Brookside's premium table wines.

STATION № 5 — MAIN CELLAR CENTER

At this point, one may observe the evolution of containers for winery use.

A. OAK CASKS: The reason they are shaped the way they are is because of the size of the wood available, oak never growing to any length in a straight piece. This made it necessary to fashion a container which could use these short lengths of wood.

B. REDWOOD TANKS: Observe *Tank No. 231,* next to the rock wall. This tank is built of CALIFORNIA REDWOOD. The long length of the stave is possible because the redwood tree is so very large. Because of this, it was possible to obtain most any length desired. California Redwood imparts no taste to the wines, but permits the wines to age due to the "breathing action" that takes place through the pores of the Redwood. (This is true also of the Oak.)

C. STAINLESS STEEL TANKS: Now, observe *Tanks Nos. 207* and *217.* These are the latest in winery containers and are made of stainless steel welded together right where they stand. These tanks are only used for WORKING TANKS. The wines are blended in these tanks, refrigerated to obtain perfect stability and filtered from one tank to another. From this point, they will either be sent to the BOTTLING DEPARTMENT for bottling, or may be shipped via tank cars to Eastern producers of champagnes who use many thousands of gallons of our wines for champagne production.

STATION № 6 — WAREHOUSING AND SHIPPING DEPT.

You are now in the shipping warehouse. The cases that you see here are for shipping to our 14 RETAIL SALES CELLARS. You will also note the ALTAR WINES, (ASSUMPTION ABBEY and GUASTI ALTAR wine brands) which are for shipment to 23 Distributors throughout the United States and are sold to the clergy only for sacramental use. Brookside has the distinction of being one of the oldest producers of ALTAR WINE in the country, since 1883.

STATION № 7 — BOTTLING DEPT.

You are now entering the BOTTLING DEPT. where the wines are put into their various size and shape bottles. The filling machine that you see is somewhat unique insofar that it is a bottom filler. This eliminates the aeration of the wine by not "dropping" it into the bottles. You will also notice the automatic capper and labeling machines.

THANK YOU FOR VISITING BROOKSIDE.
PLEASE BE OUR GUEST IN THE
TASTING ROOM!

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